

# PATENT ABSTRACTS OF JAPAN

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## (54) PRODUCTION OF PROCESSED MEAT PRODUCT

### (57)Abstract:

PROBLEM TO BE SOLVED: To obtain a processed meat product, such as ham or sausage, having an excellent texture and an excellent quality, by using a pickling solution which contains trehalose and soybean proteins in improved soybean protein dispersibility and has a low viscosity.

SOLUTION: This processed meat product is obtained by using a pickling solution which contains soybean proteins such as whole soybean milk, defatted soybean milk, concentrated soybean proteins or separated soybean proteins preferably in an amount of 1 to 12 wt.%, more preferably 5 to 10 wt.%, and trehalose, such as water-containing crystalline trehalose, preferably in an amount of 1 to 12 wt.%, more preferably 5 to 10 wt.%. The soybean proteins are used in an amount of 0.5 to 6%, preferably 2.5 to 5%, in the processed meat product, and the trehalose is used in an amount of 0.5 to 6%, preferably 2.5 to 5%, in the processed meat product. The processed meat product preferably further contains a phosphate salt, a colorant, a seasoning, a spice, salt, sodium nitrite, sodium L-ascorbate, and the like.